Grilled Teriyaki Pork

2 - 12 ounce pork tenderloins

1/2 cup reduced sodium soy sauce

1/4 cup rice vinegar

3 Tablespoons brown sugar

2 Tablespoons canola oil

2 teaspoons fresh ginger, grated

2 cloves garlic, minced

1/4 teaspoon pepper

sesame seeds

Whisk together soy, rice vinegar, brown sugar, oil, ginger, garlic and pepper.  Pour over meat.   Cover and refrigerate at least 1 hour.  Remove meat from marinade and grill for 40 minutes.  Transfer to a cutting board, tent with foil and let rest 10 minutes.  Slice.